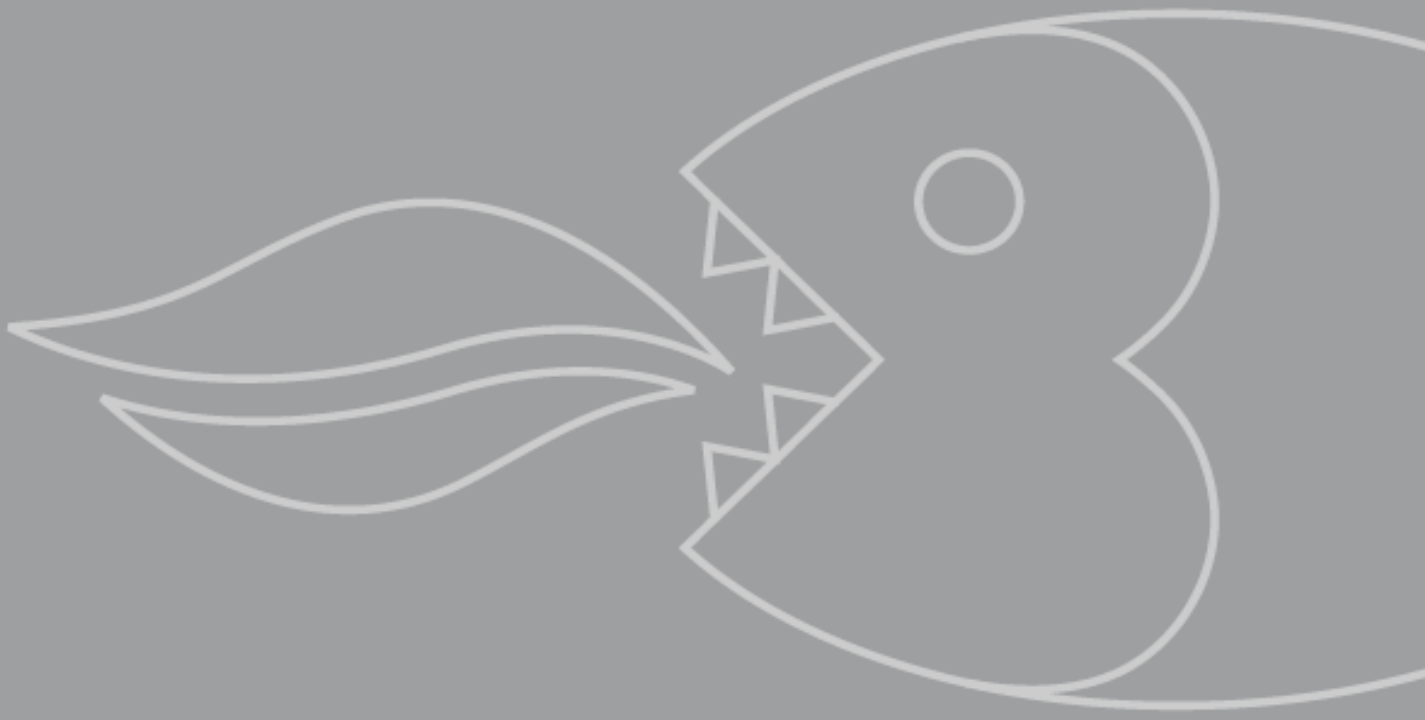
BO620SS 60 cm Gas fan-assisted oven

INSTRUCTION MANUAL



Baumatic®

User Manual for your Baumatic

BO620SS
60 cm Gas fan-assisted oven

NOTE: ***This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.***

GS 24/05/10

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Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol **on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.**

Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.

- Please discard all packaging material with due regard for the environment.

IMPORTANT SAFETY INFORMATION

Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet ***before*** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Advice Line.

General Information

- This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.

- ***IMPORTANT:*** *The adjacent furniture or housing and all materials used in the installation* ***must*** *be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*

- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.

- Any damage caused by the appliance being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 4mm to the appliance, ***will be the liability of the owner.***

- For use in ***leisure accommodation vehicles***, please refer to the appropriate information given in the installation instructions for this appliance.

- ***IMPORTANT:*** *Baumatic Ltd.* ***DO NOT*** *recommend that this appliance is installed on any type of marine vessel.*

- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.

- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in Baumatic's Conditions Of Guarantee. The foregoing does not affect your statutory rights.

- ***Repairs may only be carried out by Baumatic service engineers or their authorised service agent.***

Warning and safety instructions

- This appliance complies with all current European safety legislation. Baumatic do wish to emphasise that this compliance does not remove the fact that the appliance surfaces ***will become hot during use and retain heat after operation.***

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance ***at any time***. During and after use, all surfaces will become hot.

- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

General Safety

- Make sure that you understand the controls before using the appliance.

- Check that all of the controls on the appliance are switched off after use.

- Always stand back when opening the oven door, this will allow heat to disperse.

- Take care when removing items from the oven, as the contents may be hot.

- Always keep the oven door closed when the oven is not in use.

- Always follow the basic principles of food handling and hygiene; this will prevent the possibility of bacterial growth.

- Always keep ventilation slots clear of obstructions.

- Keep fingers away from the hinge areas when closing the door, otherwise you may trap them.

- Oven gloves should be used when placing food in the oven cavity and when removing it. Care should be taken to avoid direct contact with either of the burners in the appliance.

- ***DO NOT LEAVE THE APPLIANCE UNATTENDED WHILST IN USE.***

- ***Do not*** place heavy objects on the oven door or lean on the oven door when it is open, as this can cause damage to the oven door hinges. Nobody should be allowed to sit or stand on any part of the oven.

- ***Do not*** heat up unopened food containers, as pressure can build up which may cause the container to burst.

- ***Do not*** place flammable or plastic items in the oven.

- ***Do not*** leave heated oil or fat unattended, as this is a fire risk.

- ***Do not*** allow fat or oil to build up in the oven trays, enamelled baking tray or oven base.

- ***Do not*** place pans or baking trays directly on the base of the oven cavity, or line it with aluminium foil.

- ***Do not*** grill food containing fat without using the grill trivet. The grill trivet should never be covered with aluminium foil.

- ***Do not*** place hot enamel parts in water, leave them to cool first.

- ***Do not*** allow vinegar, coffee, milk, saltwater, lemon, tomato juice or any liquid with high sugar content to remain in contact with the enamel parts of the appliance. Spillages should be wiped up immediately.

- ***Do not*** allow electrical fittings or cables to come into contact with areas on the appliance that get hot.

- ***Do not*** use the appliance to heat the room it is located in or to dry clothing. No clothing should be placed over or near to the oven door.

- ***Do not*** install the appliance next to curtains or soft furnishings.

- ***Do not*** attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.

- ***Do not*** store chemicals, food stuffs, pressurised containers in or on the oven or in cabinets immediately above or next to the oven.

Cleaning

- Cleaning of the oven should be carried out on a regular basis.

- Great care should be taken whilst using this appliance and when following the cleaning procedure.

- ***IMPORTANT:*** *The appliance must be disconnected from the mains before following the cleaning procedure.*

Installation

This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this booklet that refers to installation.

- ***Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.***

- Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.

- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.

Declaration of conformity

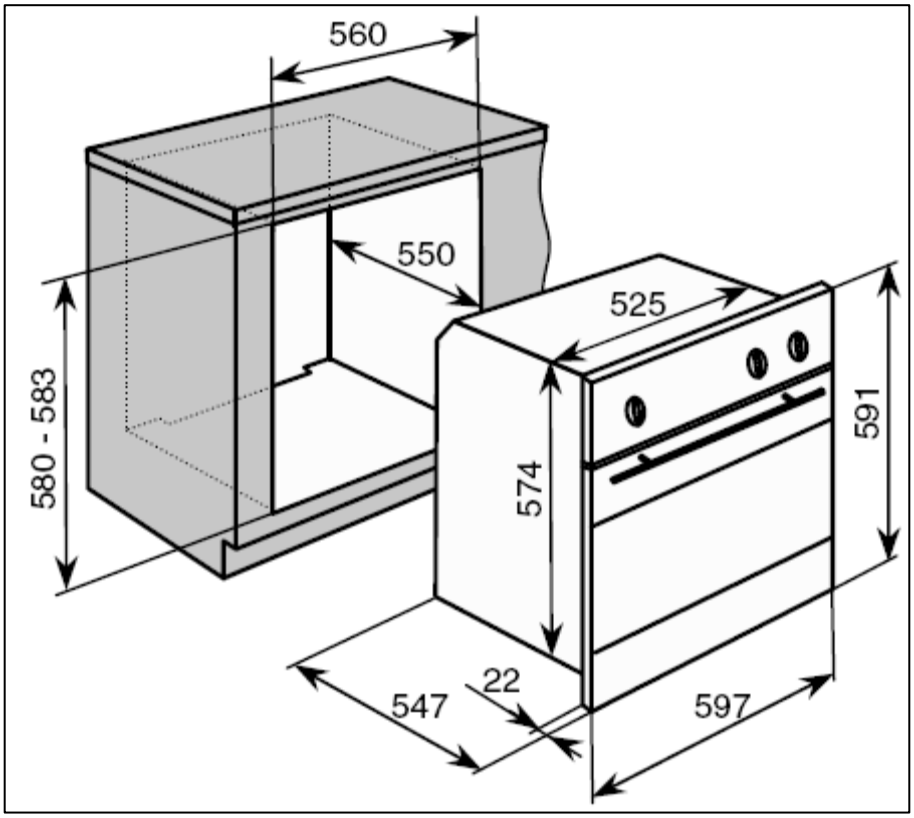
This appliance complies with the following European Directives:

-73/23/EEC regarding "low voltage"
-89/336/EEC regarding "electromagnetic disturbances"
-90/396/EEC regarding "gas appliances"
-89/109/EEC regarding "materials in contact with food".

- The above directives comply with 93/68/EEC regarding CE marking.

- The manufacturer declares that the oven is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

Specifications



(***IMPORTANT:*** *The above drawing does not show the ventilation requirements that are necessary for installing this appliance, please refer to the installation instructions for this information).*

Product Dimensions

Height: 591 mm
Width: 597 mm
Depth: 547 mm

Aperture Dimensions

Height: 580 mm– 583 mm
Width: 560 mm
Depth: 550 mm

Product specifications

- Oven capacity: 57 litres
- Minute minder
- Gas grill
- Cooling fan
- Flame failure safety device (oven and grill)
- Auto-ignition
- Fan-assisted gas oven with lower burner
- Double-glazed removable door

Standard accessories

- Removable side racks
- 2 x safety shelves
- Enamelled baking tray with handle
- Trivet
- LPG conversion jets

Optional extra

- BPS2 Pizza stone

Electrical details

Rated Voltage:	230 Vac 50 Hz
Supply Connection:	13 A (double pole switched fused outlet with 3mm contact gap)
Fuse rating:	3 amp
Max Rated Inputs:	0.075 kW
Mains Supply Lead:	3 x 1.0 mm²

Cooling fan

- A tangential cooling fan is fitted inside of these appliances, to make the internal temperature of the oven stable and the external surface temperature lower.

- After you have finished cooking and switched off the oven, the cooling fan will continue to run for a period of time afterwards. The length of time will depend on how long the oven has been switched on for and at how high a temperature.

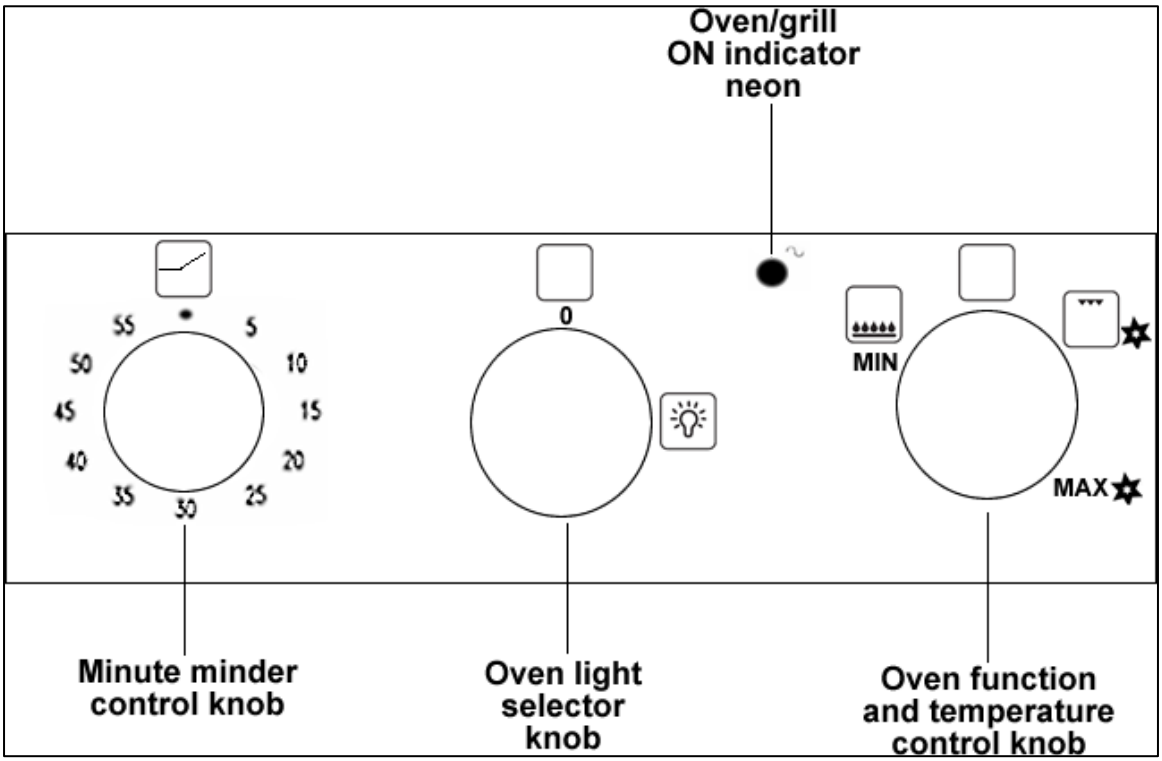
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located by opening the oven door and looking on the frame of the oven chassis.

Model Number …….

Serial Number …….

Date of Purchase …….

Control Panel



Using your gas oven

Before first use

- To remove any residue from the oven that may have been left from the manufacturing process, you should select the gas oven and set it to its maximum temperature setting.
- It is perfectly normal for a smell to be produced during this process.
- You should make sure that any windows in the room are left open during this process.
- It is advisable for you not to remain in the room whilst the burning off process is taking place.
- You should leave the oven on maximum setting for 30 – 40 minutes.
- After the oven cavity has cooled, it should then be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Outer parts of the oven should be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.

Switching the gas oven on

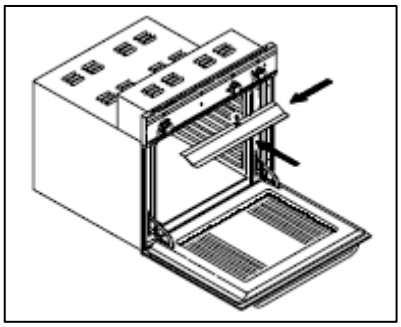
The oven has automatic ignition, to light it you should do the following:-

- Open the door of the appliance.
- Push the oven function and temperature control knob down slightly and then turn it anticlockwise to the word MAX.
- Whilst it is pointed to the MAX position, fully push down this knob and hold it down.
- The gas oven should light within 15 seconds.
- Once the burner has lit, continue to keep the oven function and temperature control knob held down for a further 10 seconds. Otherwise the safety cut off will operate and block the flow of gas.
- ***IMPORTANT:*** *When you are certain that the oven burner is fully lit, close the oven door. Then turn the oven function and temperature control knob clockwise until it reaches the temperature that you desire.*
- ***DO NOT*** turn the control knob past the MIN position, otherwise the burner may go out.
- If the gas oven does not light within 15 seconds, then release the oven function and temperature control knob.
- ***IMPORTANT: YOU MUST TURN THE CONTROL KNOB BACK TO ITS ORIGINAL POSITION; OTHERWISE GAS WILL CONTINUE TO BE RELEASED.***
- Wait for 1 minute, before repeating the ignition procedure again.

When lighting your oven for the first time, it may take several times until the electric ignition operates. This is due to air being in the gas pipe.

Switching the gas grill on

The grill has automatic ignition, to light it you should do the following:-



- Open the door of the oven and ***fit the grill deflector to the front of the appliance.*** You should then close the oven door until it rests against the grill deflector.

- Push the oven function and temperature control knob down slightly and then turn it anticlockwise to the grill symbol (shown above)

- Whilst it is pointed to the grill symbol, fully push down this knob and hold it down.

- The gas grill should light within 15 seconds.

- Once the burner has lit, continue to keep the oven function and temperature control knob held down for a further 10 seconds. Otherwise the safety cut off will operate and block the flow of gas.

- ***THE OVEN DOOR MUST BE LEFT OPEN AND RESTING AGAINST THE GRILL DEFLECTOR WHILST YOU ARE GRILLING.***

- If the gas grill does not light within 15 seconds, then release the oven function and temperature control knob. ***IMPORTANT: YOU MUST TURN THE CONTROL KNOB BACK TO ITS ORIGINAL POSITION; OTHERWISE GAS WILL CONTINUE TO BE RELEASED.***

- Wait for 1 minute, before repeating the ignition procedure again.

When lighting your grill for the first time, it may take several times until the electric ignition operates. This is due to air being in the gas pipe.

- ***IMPORTANT: You should allow the oven to cool completely before attempting to remove the grill deflector. If you attempt to remove the grill deflector before the oven is cool, it will be extremely hot.***

Operation of the fan

- After igniting the oven and shutting the door of the appliance, check to make sure that the fan on the rear wall of the oven cavity is turning.

- ***IMPORTANT:*** *If there is a power cut whilst the oven is in use, then you should immediately turn the oven off until power is restored.*

- If the fan does not operate and there is still power to the appliance, then ***DO NOT*** continue to use the appliance. Switch the oven off and contact the Customer Care Department to arrange for an engineer to attend the appliance.

If the oven is in use and the door is opened, the fan will stop operating. This is to prevent excessive heat being blown in the direction of the user. When the door is shut again, check to make sure that the fan restarts.

Cooking guidelines

- Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference.

- Preheat the oven for at least 15 minutes, before placing food into the cavity.

- Preheat the grill for 5 – 10 minutes, before placing food into the cavity.

- Make sure that frozen foods are thoroughly thawed before cooking, unless the instructions on the food packaging advise that you can "cook from frozen".

- Before cooking, check that any unused accessories are removed from the oven.

- Place cooking trays in the centre of the oven and leave gaps between the trays to allow air to circulate.

- Try to open the door as little as possible to view the dishes.

Warnings

- Keep the oven door open when using the grill function and make sure that the grill deflector is fitted.

- Do not use aluminium foil to cover the enamelled baking tray or heat items wrapped in aluminium foil under the grill.

- You should also never line the base of your oven with aluminium foil.

- During cooking, never place pans or cookware directly onto the bottom of your oven. They should always be placed on the shelves provided.

- The grill becomes extremely hot during operation, avoid touching it inadvertently when handling the food which you are grilling.

- ***IMPORTANT:*** *Be careful when opening the door, to avoid contact with hot parts and steam.*

- The enamelled baking tray handle should only be used to reposition the tray and ***NOT*** for removing it from the oven cavity. When removing the enamelled baking tray, you should ***ALWAYS*** use an oven glove.

- The enamelled baking tray handle should not be left in position when the appliance is switched on.

Base burner appliances

IMPORTANT: *Your appliance is a Continental style/base burner gas oven, please follow the guidance below, to achieve the best cooking results.*

- There are two different types of heating methods for gas ovens, traditional U.K. style and Continental style.

- In U.K. style gas ovens, the hot air moves around the oven and the hottest part of the cavity is at the top.

- In Continental style gas ovens, the heat source is underneath the base of the oven, which means that the hottest part of the cavity is at the bottom.

- Your oven is a Continental style gas oven, which may require some adjustment in your cooking method, if you are used to a U.K. style gas oven.

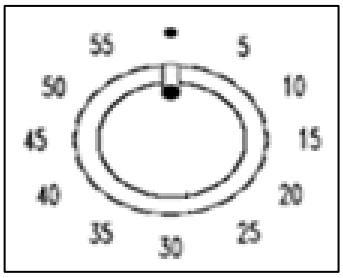
- We would recommend that you place the enamelled baking tray into the lowest shelf position.

- This will deflect some of the fierce heat generated by the base burner away from the food that you are cooking.

- This will allow food to cook all of the way through, without getting burnt on the base.

- You may also need to make small adjustments to the cooking temperature and cooking times that you normally used previously.

Using the minute minder



The minute minder can be used independently of an oven cooking function for a time period of up to 60 minutes.

- To set the timer, turn the knob fully clockwise until it stops and then turn it back anticlockwise to the required time.

- The time period that has been set will expire when the control knob reaches zero, a brief audible signal will sound.

IMPORTANT: If you have the oven or grill in use whilst the timer is counting down. When the countdown ends, the oven will continue to heat. You must turn off the oven/grill using the oven function and temperature control knob.

The oven light

- Turn the oven light selector knob clockwise, until it reaches the light bulb symbol.

- The oven light can be switched on, regardless of whether the oven/grill is in use.

Cleaning and maintenance

Cleaning operations must only be carried out when the oven is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

- The oven should be thoroughly cleaned before it is operated for the first time and after each use. This will avoid residual food stuffs becoming baked on the oven cavity. After residues have been baked on several times, they are far more difficult to remove.

- ***Never*** clean the oven surfaces by steam cleaning.

- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.

- You should select a cooking temperature that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the enamelled baking tray where appropriate.

- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

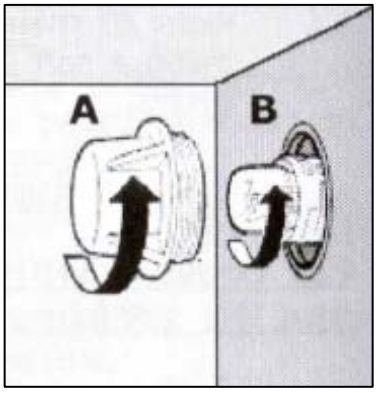
- We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.

- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.

- ***Any damage that is caused to the appliance by a cleaning product will not be fixed by Baumatic free of charge, even if the appliance is within the guarantee period.***

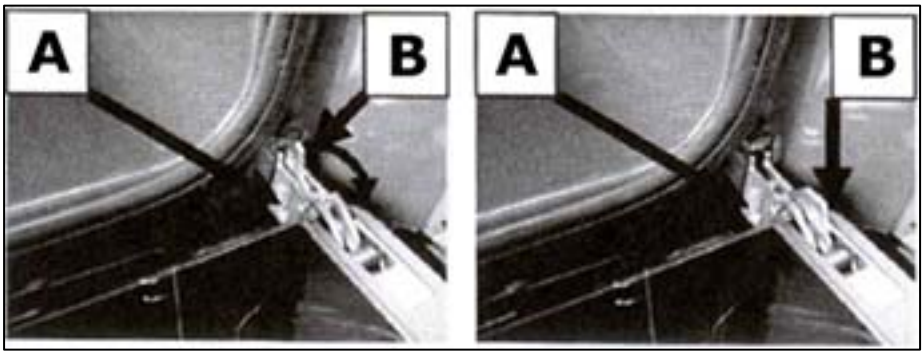
Replacing the oven bulb

IMPORTANT: The oven must be disconnected from your mains supply before you attempt to either remove or replace the oven bulb.



- Remove all oven shelves and the enamelled baking tray.
- Remove the light cover by turning it anti-clockwise.
- Unscrew the bulb clockwise and remove it from its holder.
- Replace the bulb with a 25 W/300°C, screw type pigmy.
- ***Do not*** *use any other type of bulb.*
- Place the lamp cover back into position.

Removing the oven door for cleaning



To facilitate the cleaning of the inside of the oven and the outer frame of the oven, the door can be removed as follows:-

- The hinges ***(A)*** have two movable bolts on them ***(B)***.
- If you raise both of the movable bolts ***(B)***, then the hinges ***(A)*** are released from the oven housing.
- You should grip the sides of the door at the centre and then incline it slightly towards the oven cavity and then pull it gently away from the oven cavity.

- ***IMPORTANT:*** *You should make sure that the door is supported at all times and that you place the door on some padded material whilst cleaning it.*

- The oven door and door glass should only be cleaned using a damp cloth and a small amount of detergent. The cloth ***MUST NOT*** have come into contact with any form of cleaning product or chemical previously.

- To refit the door you should slide the hinges back into their slots and open the door fully.

- ***IMPORTANT:*** *The movable bolts* ***(B)*** *must be closed back into their original positions before closing the door.*

- ***Take care not to dislodge the hinge locking system when removing the door, as the hinge mechanism has a strong spring.***

- ***Do not immerse the door in water at any time.***

Installation

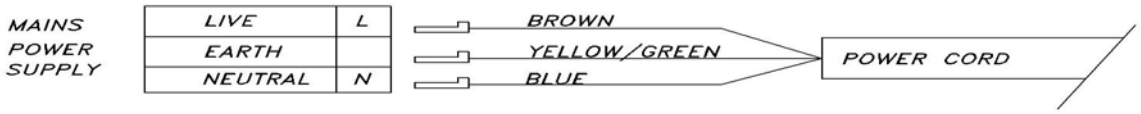
The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

- ***UK Regulations and Safety Standards or their European Norm Replacements.***
- ***Building Regulations*** (issued by the Department of the Environment).
- ***Building Standards*** (issued by the Scottish Development Department).
- ***IEE Wiring Regulations.***
- ***Electricity At Work Regulations.***
- ***Gas Safety (Installation and Use) (Amendment) Regulations.***

WARNING: THIS APPLIANCE MUST BE EARTHED.

- This appliance should be wired into a 13 A double pole switched fused spur outlet, having 3 mm contact separation and the fuse rating reduced to 3 amps. This should be placed in an easily accessible position adjacent to the appliance, preferably above

worktop level. An outlet can then be located at the rear of the appliance for connection.



- To connect the oven power cord, loosen and remove the cover on the terminal block, in order to gain access to the contacts inside. Make the connection, securing the cord in place with the cable clamp provided and then immediately close the terminal block cover again.

- If you have to change the oven power cord, the earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.

- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.

- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement.

Positioning

The adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst the appliance is in use.

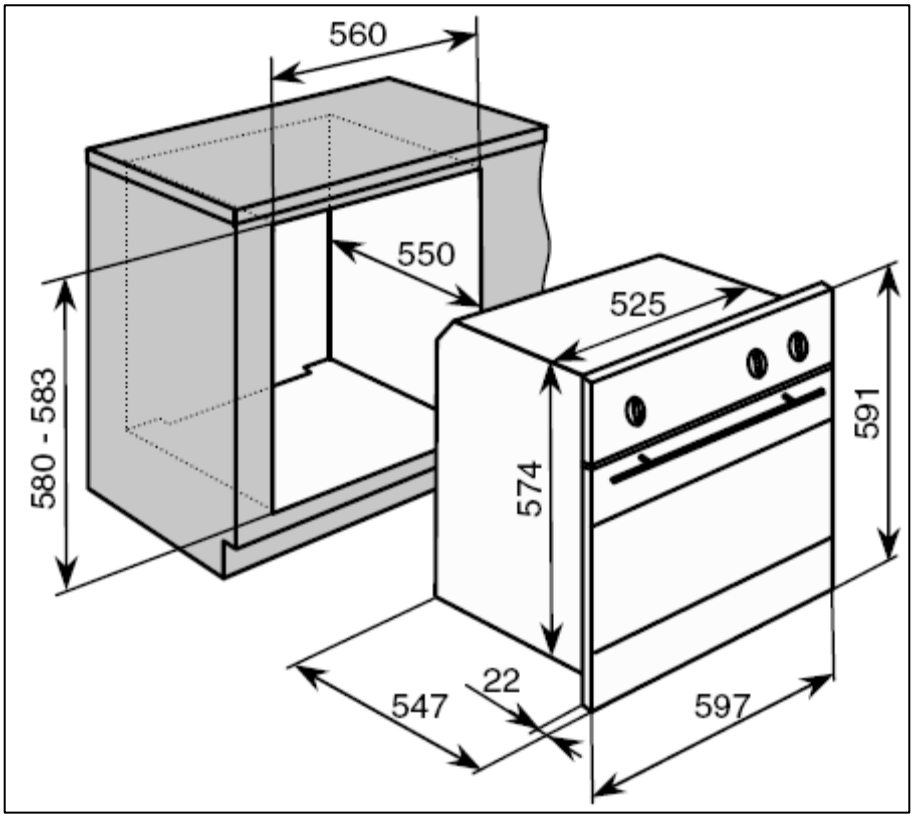
- Your appliance is heavy, so you should be careful when moving or positioning it.

- ***Do not*** try to move the cooker by pulling on either the door, handle or control panel.

- The oven may be located in a kitchen, or a bedroom, but not in a room containing a bath or shower. ***The oven must not be installed in a bedroom of less than 20m³ in size.***

- ***LPG models*** must not be installed in a room or internal space below ground level (e.g. in a basement).

- This oven may be used for a built-in or built under installation.



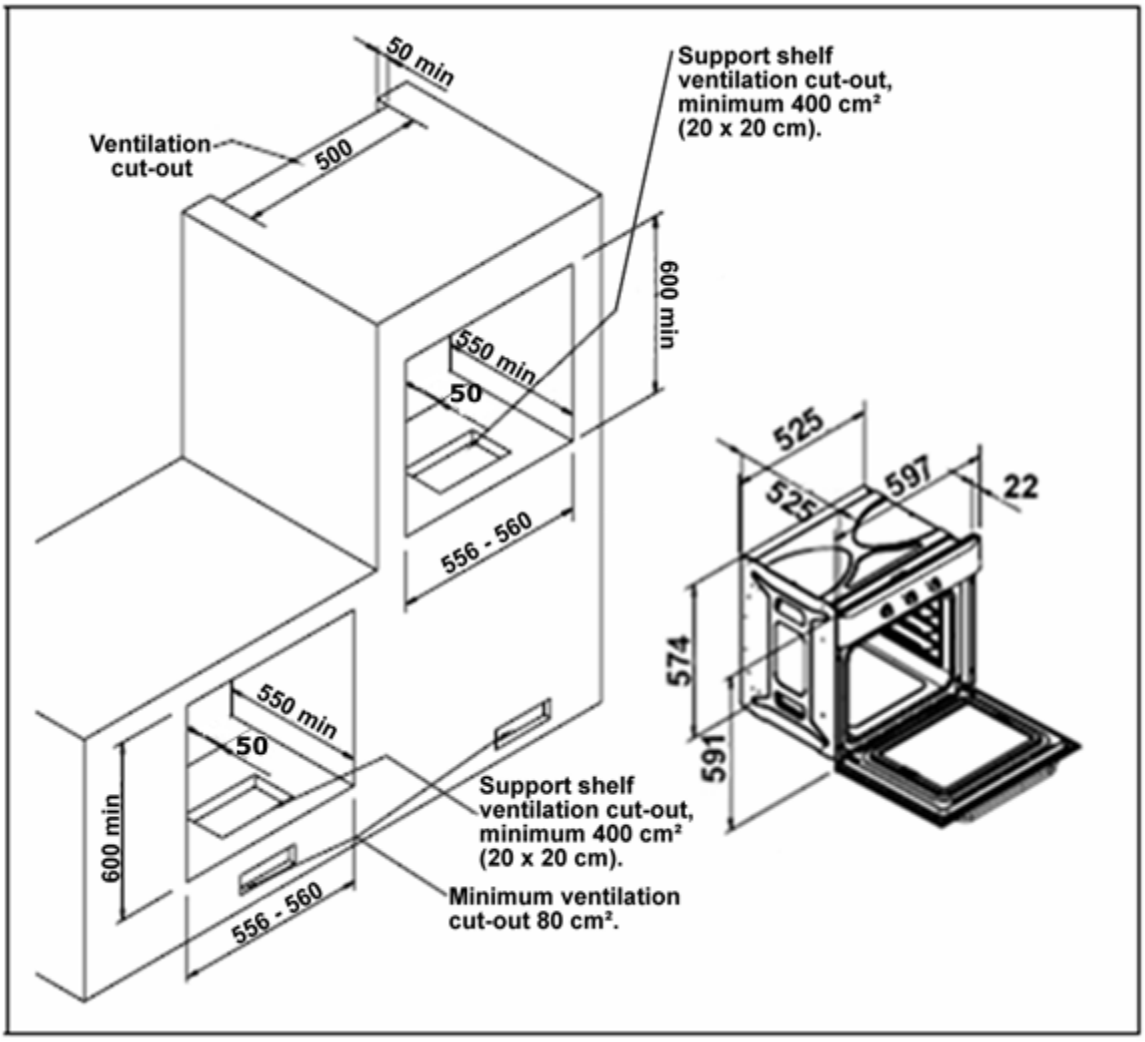
Positioning the appliance

- Ensure that the aperture that you will be fitting the oven into is of the size given in the above diagram.

- The oven must be fitted into an oven housing with the ventilation cut-outs shown in the "Ventilation requirements" section on the next page.

- Ensure that the rear panel of the furniture housing unit has been removed.

Ventilation requirements



- You should remove the rear panel of the housing unit before attempting to install the oven. A full depth shelf must be incorporated into the housing and positioned 50 mm below the support shelf for the appliance.

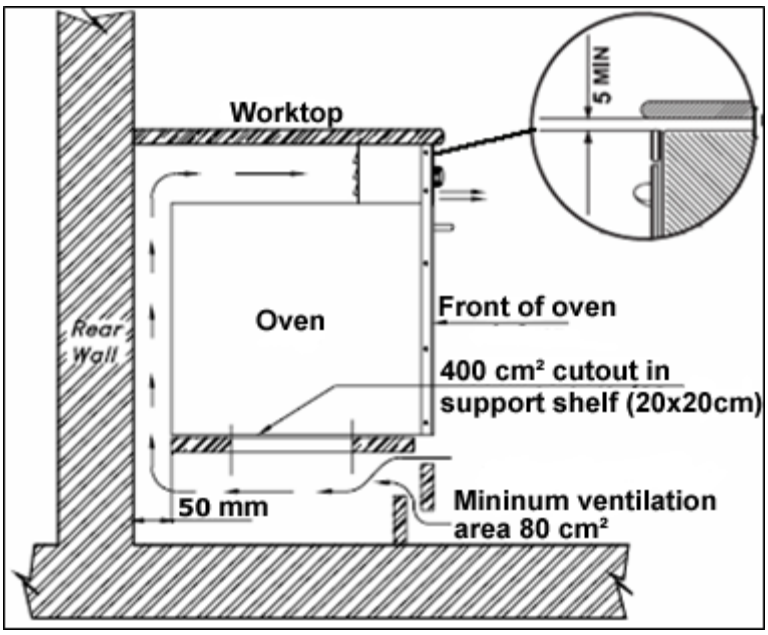
- A minimum ventilation gap of 50 mm must be allowed between the rear of the support shelf and the rear of the housing unit.

- A 400 cm² (20 x 20 cm) ventilation cut out must be made in the support shelf.

- A minimum ventilation area of 80 cm² must be allowed below the appliance.

- If the appliance is to be installed in a Leisure Accommodation Vehicle, the requirements of EN 721 must be applied.

Additional built under ventilation requirements



- Remove the horizontal strengthening support at the upper front housing unit.

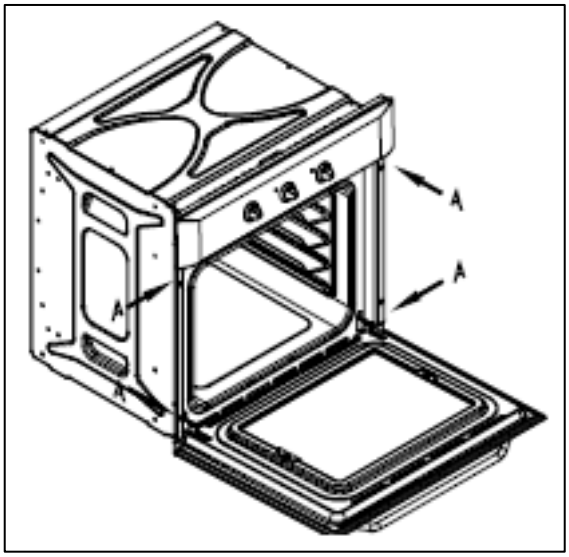
- If your housing unit incorporates a domestic lower drawer, this must be made non-functioning with a ventilated false front.

- A 5 mm ventilation gap must be allowed between the top of the appliance and the underside of the worktop.

Additional tall housing ventilation requirements

- A 500 x 50 mm cut out must be made in the top of the housing unit, the plinth and any other additional shelves apart from the support shelf.

- If the unit is fitted flush with the kitchen ceiling, a 20 cm² ventilation cut out must be made in the top front of the housing.



- For both types of installation, ensure that the oven has been securely fixed into the housing unit. The fixing of the oven into the housing is made by using four screws. These should be screwed through the oven cabinet and into the housing unit.

Gas connection

This appliance must be installed by a competent person in accordance with the current versions of the following UK (United Kingdom) or ROI (Republic of Ireland) Regulations and Safety Standards or their European Norm Replacements.

Important information

- This oven is supplied to run on ***natural gas only*** and cannot be used on any other type of gas without modification.
- Conversion for use on LPG and other gases must only be undertaken by a qualified person. For information on the use of other gases, please contact the Baumatic Advice Line.
- The oven must be installed by a qualified person, in accordance with the current edition of the Gas Safety (Installation and Use) Regulations and the relevant building/I.E.E. Regulations.
- Failure to install the appliance correctly could invalidate Baumatic's guarantee and lead to prosecution under the regulations quoted above.
- In the UK, only **GASSAFE** registered installers are authorised to undertake the installation and service work, in compliance with the above regulations.

Room ventilation requirements

- The room containing the oven should have an air supply in accordance with the current edition of BS 5440: Part 2:
- The room must have opening windows or equivalent; some rooms may also require a permanent vent.
- If the room has a volume between 5 and 10m³, it will require an air vent of 50cm² (effective area). Unless it has a door which opens directly to the outside.
- If the room has a volume of less than 5m³, it will require an air vent of 100cm² (effective area).
- If there are any other fuel burning appliances in the same room the current edition of BS 5440: Part 2: should be consulted to determine air vent requirements.

- Ensure that the room containing the oven is well ventilated, keep natural ventilation holes.

- Prolonged intensive use of the appliance may call for additional ventilation.

- This oven is not fitted with a device for discharging the products of combustion. Ensure that the ventilation rules and regulations are followed.

- Your oven must stand on a flat surface so that when it is in position the oven is level. When in position check that the oven is level by using a spirit level.

- Remember that the quantity of air necessary for combustion must never be less than $2m^3/h$ for each kW of power (see total power in kW on the appliance rating plate).

Gas Safety (Installation and Use) Regulations

- It is a legal requirement that all gas appliances are installed by competent persons in accordance with the current edition of the ***Gas Safety Installation and Use Regulations***.

- For reasons of safety, it is in your best interests to ensure compliance with the law.

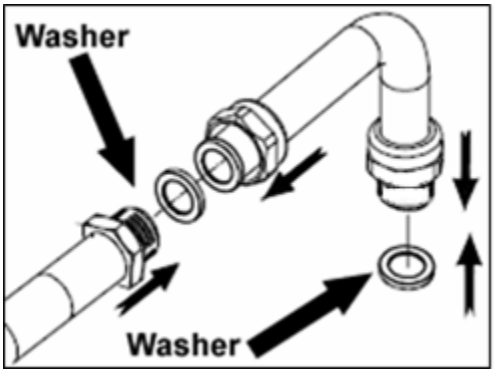
- In the UK, GASSAFE registered installers work to safe standards of practice. The cooker must also be installed in accordance with the current edition of BS 6172. Failure to install the oven correctly could invalidate the warranty, liability claims and lead to prosecution.

Gas connection

ALL INSTALLATION AND SERVICE WORK MUST BE CARRIED OUT BY A GASSAFE REGISTERED ENGINEER.

- Prior to installation, ensure that the gas supply conditions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The adjustment conditions for this appliance are stated on the rating plate which can be found on the back cover.

- This appliance is not designed to be connected to a combustion product evacuation device. Particular attention should be given to the relevant requirements regarding ventilation.



- A ½" BSP female to female gas elbow (not supplied) should be connected to the gas inlet at the rear of the appliance and pointing in a downward direction. As indicated in the diagram opposite.

- ***IMPORTANT: FIBRE WASHERS <u>MUST</u> BE USED WHEN CONNECTING THE GAS ELBOW (AS SHOWN IN THE ABOVE DIAGRAM).***

- Connection to the cooker should be made with an approved appliance flexible connection to BS 669.

- If the cooker has been converted for use with LPG, then it should be connected to the gas supply using an appropriate bayonet type hose. The hose MUST be suitable for use with LPG gas, these are identifiable by a red band or stripe.

- A hose length of 0.9m to 1.25m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.

- Care should be taken to ensure that the temperature rise of areas at the rear of the cooker that are likely to come in contact with the flexible hose do not exceed 70°C.

- ***IMPORTANT: On completion carry out a gas tightness test.***

Gas adjustment (Conversion to LPG and gas adjustment)

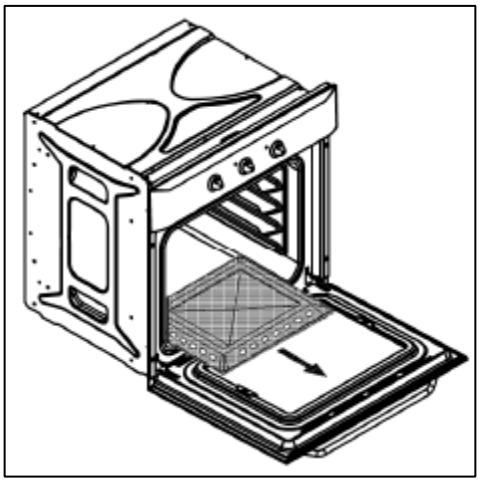
IMPORTANT: Your appliance must be disconnected from the electric and gas supply before completing this process.

Power inputs

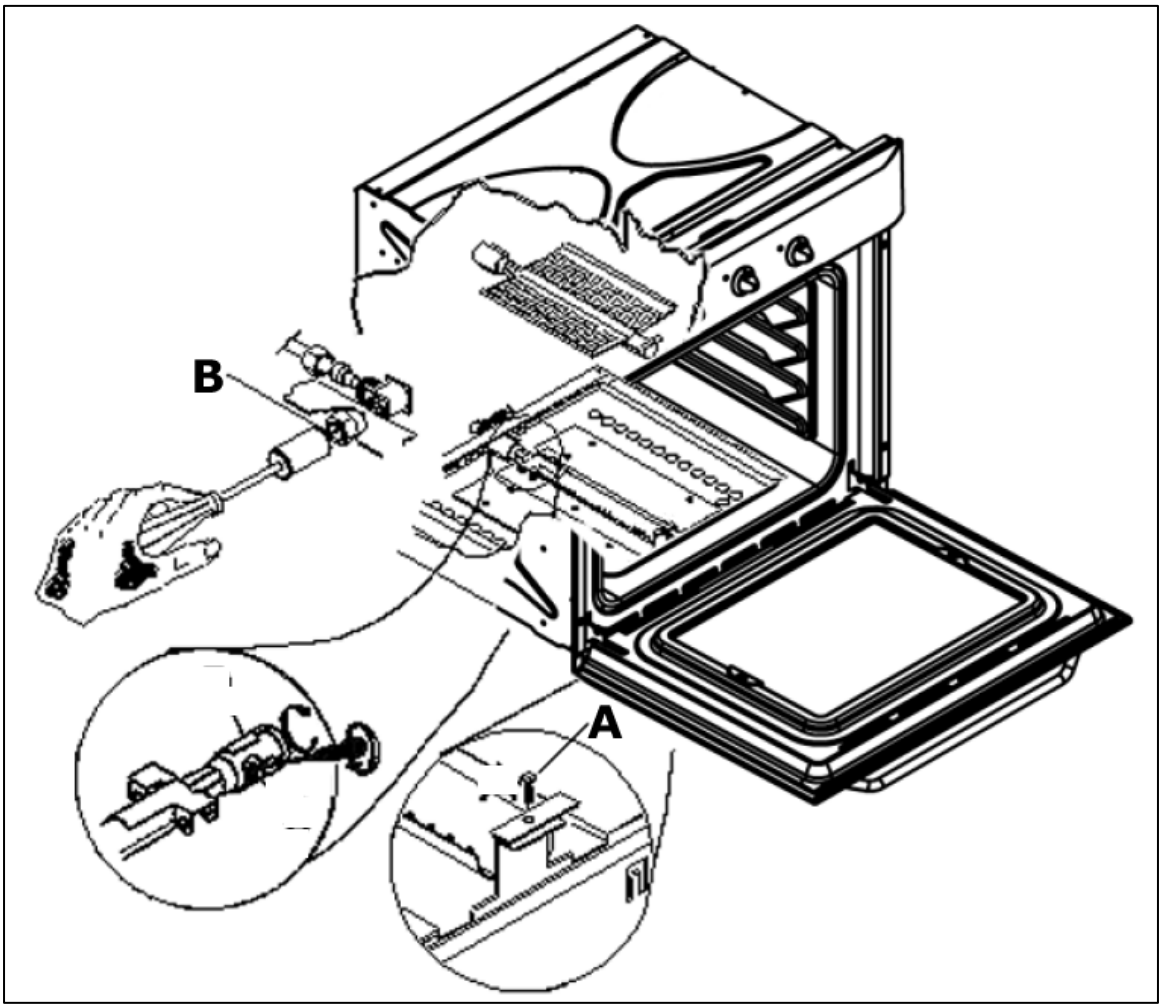
	Natural Gas	**LPG**
Oven	2.74 kW (injector size 115)	2.74 kW (injector size 80)
Grill	2.40 kW (injector size 115)	2.40 kW (injector size 80)

Gas details

Gas Connection Type:	1/2” BSP male thread
Gas Type (Natural Gas G20):	20 mbar
Primary air gap (Natural Gas G20):	1.0 mm
Gas Type (LPG G30/31):	28/37 mbar
Primary air gap (LPG G30/31):	1.0 mm



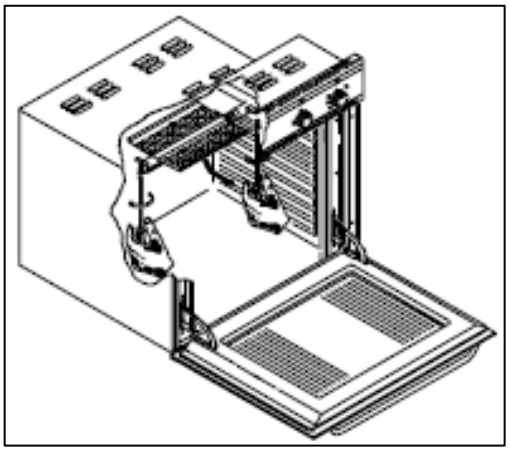
- Open the door of the oven. Unscrew the fixing screws and then remove the base of the oven cavity (as shown opposite).



- Unscrew screw **(A)** which will allow you to remove the oven burner.

- Unscrew the injector **(B)** and replace it with one suitable for LPG (see the power inputs information on page 29). It is recommended that the appropriate thread sealant is used; always check for gas tightness after assembly.

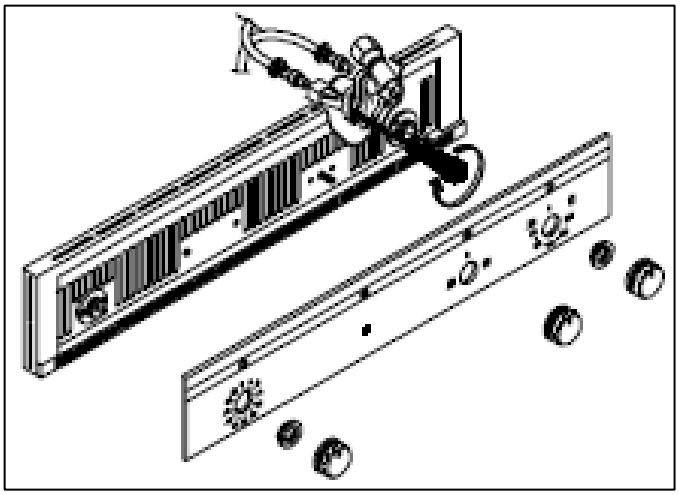
- Re-fit the burner and the base of the oven cavity by following the above steps in reverse.



- Remove the grill burner.

- Replace the injector with one suitable for LPG (see the power inputs information). It is recommended that the appropriate thread sealant is used; always check for gas tightness after assembly.

- Re-fix the grill burner, no further adjustments are necessary.



- Remove the control panel cover from the top of the appliance.
- Remove the oven control knobs and then undo the two fixing rings that are exposed underneath, by turning them anti-clockwise.
- Disconnect the neon lamp at the rear of the fascia and then remove the control panel front. Then refit the thermostat control knob.
- Ensure that the appliance is in a safe condition, and then reconnect it to the electric and gas supply.
- Open the oven door fully and ignite the oven burner. You should set the oven to maximum temperature, then close the oven door and leave the appliance for 10 – 15 minutes.
- Reduce the temperature to its minimum setting and remove the thermostat control knob.
- ***DISCONNECT THE APPLIANCE FROM THE ELECTRICITY SUPPLY.***
- The bypass adjustment screw is located on the left hand side of the valve body. Access can be made from the front of the appliance and through the rear panel of the control panel. Turn the screw clockwise to decrease the flow.
- Adjust the bypass setting until the correct flame picture is achieved.
- Refit the control knob, then turn it to the Max position and then back to Min several times, checking that the flame is maintained.
- Fully open and close the oven door several times and check that the flame is maintained.
- Turn the appliance off and disconnect it from the gas supply.

- Re-assemble the appliance, reinstall it and then carry out a full function test (this should include a gas tightness test).

My appliance isn't working correctly

The gas oven burner or grill burner do not light.

* Check that the oven is switched on at your mains supply.

* Check that the fuse in the spur outlet doesn't need replacing.

* Check that there is not a problem with your gas supply

Food is cooking too quickly or too slowly.

* Check that you are cooking at an appropriate temperature and shelf level.

The oven is not cooking evenly.

* Check that the oven is installed correctly.

* Check that you are cooking at an appropriate temperature and shelf level.

The oven light does not work.

* Follow the "Replacing the oven bulb" section on page 18.

I am getting condensation in my oven.

* Steam and condensation is a natural by product of cooking any food with high water content, such as frozen food, chicken etc.

* You may get condensation in the oven cavity and forming between the oven door glasses. This is not necessarily a sign that the oven is not working correctly.

* Do not leave food in the oven to cool after it has been cooked and the oven has been switched off.

* Use a covered container, where practical, when cooking to reduce the amount of condensation that forms.

IMPORTANT: If your appliance appears not ...ting correctly, then you should ...t from your mains supply and then ...matic Customer Care on telephone ...18) 933 6911.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

IMPORTANT: Baumatic Ltd. operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.

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